

# Enclosure 1

## INSTRUCTIONS & RESPONSIBILITIES:

### **Food Program Manager, Officer in Charge (OIC), and Non-Commissioned Officer in Charge (NCOIC)**

- Brief Command group on the Go for Green® Food Identification Program and its goals to educate diners.
- Establish and maintain the Go for Green® Food Identification Program in the dining facility to help educate patrons on healthy food choices.
- Download Go for Green® posters and menu cards from the JCCoE website and provide to your local DLA-DS (Document Services) for printing. Be sure to order the appropriate number of materials (posters/cards, etc) for each of your dining facilities. See Enclosure 2 for the posters and menu line cards.
- Only a small number of recipes are pre-printed on the color-coded menu cards. For all other recipes in TM 10-412, or local recipes, consult Installation Dietitian or JCCoE dietitian for guidance on correct color code. As a resource, the Installation Dietitian and the Food Program Manager can refer to the following: *Go for Green® Program Criteria* and the *Coded Armed Forces Recipe Nutrition Analysis* which help to identify recipe card items as GREEN, AMBER, RED. These resources will be placed on the JCCoE website under Quality Assurance Division and clicking on the Nutrition Information tab or by pasting the URL below into web browser:  
[http://www.quartermaster.army.mil/jccoe/Operations\\_Directorate/QUAD/nutrition/nutrition\\_main.html](http://www.quartermaster.army.mil/jccoe/Operations_Directorate/QUAD/nutrition/nutrition_main.html)
- For recipes that are not on pre-printed cards, download blank color-coded cards from the JCCoE website and provide to your DLA-DS for printing. Provide the dietitian with a list of recipes that need coding. After the dietitian provides the correct color code for the recipe, the name of the recipe will need to be written legibly on the blank color-coded menu card preferably in Black ink/marker for diners to read. Consider laminating menu cards and purchasing black erasable markers/pens so that cards can be reused and written on again.
- Consider purchasing merchandizing items for the cards. This is not a requirement but it helps to ensure cards are displayed in an attractive manner. Some recommended items: Repositionable sign pockets, suction-type acrylic label holders, flex-clips or other signage holders for the red, amber, green labels (business card size). The idea is to make the label readily visible, but in a neat, clean organized manner for your layout.
  - Repositionable Sign Pocket 2 X 3 ½
  - Suction Cup Holder Sign Cards 2X4
  - Flex-clip Holder 4 ½" or 8 ½" (for bowls, pans or other displays. Can wrap around basket handles)
- Train dining facility staff on the Go for Green® Food Identification Program and document training.
- Monitor the labeling of the food products at meals to ensure they are

# Enclosure 1

accurately depicted with the green, amber and red cards based on the nutrition criteria.

- To support future Go for Green® visual phone applications, display menu cycle day in a visible area (i.e. headcount station, on daily menu board, etc) in the dining facility where Soldiers can view.
- Market the Go for Green® Food Identification Program to motivate and educate diners on healthy choices in the dining facility using posters and menu cards.

## **Dining Facility Managers/Cook Supervisors/Shift Leaders**

- Hang poster where visible to patrons in the dining facility and make educational materials readily available to customers.
- Label all food items on the serving line.
- Ensure all food items have correct green, amber or red labels for each meal service.
- Ensure a system is in place to keep labels neat, clean and professional.
- Replace labels as needed and discard dirty, discolored or illegible labels.

## **Installation Dietitian**

- Provide expertise and guidance to FPMs and dining facility managers on implementing Go for Green®.
- When reviewing the menu, analyze recipes and provide correct color code based on local products/ingredients used and/or by using these resources: *Go for Green® Program Criteria* and the *Coded Armed Forces Recipe Nutrition Analysis* which help to identify recipe card items in TM 10-412 as GREEN, AMBER, RED. These resources are on the JCCoE website under Quality Assurance Division and clicking on the Nutrition Information tab or by pasting the URL below into web browser:  
[http://www.quartermaster.army.mil/jccoe/Operations\\_Directorate/QUAD/nutrition/nutrition\\_main.html](http://www.quartermaster.army.mil/jccoe/Operations_Directorate/QUAD/nutrition/nutrition_main.html)